

*500-1805*

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property Organization  
International Bureau



(43) International Publication Date  
17 July 2003 (17.07.2003)

PCT

(10) International Publication Number  
**WO 03/056936 A2**

(51) International Patent Classification<sup>7</sup>: **A23K 1/18, A23L 1/325, C09H 3/00**

(21) International Application Number: **PCT/NO03/00002**

(22) International Filing Date: **7 January 2003 (07.01.2003)**

(25) Filing Language: **English**

(26) Publication Language: **English**

(30) Priority Data:  
**20020047 7 January 2002 (07.01.2002) NO**

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(81) Designated States (national): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, OM, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

(84) Designated States (regional): **ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).**

**Published:**

— without international search report and to be republished upon receipt of that report

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.



**WO 03/056936 A2**

(54) Title: PROCESSES FOR IMPROVING BINDING CAPABILITY AND BIOLOGICAL DIGESTABILITY

(57) Abstract: The present invention describes processes for obtaining a fish product with improved binding capabilities. Gelatine is liberated from collagen in connective tissues, skin and bones that is naturally present in the fish raw material as the product is produced from. Further, the present application describes processes for improving the digestibility of bone bounded minerals in feeds. The result is improved biological digestibility of calcium and phosphorus.